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**Samoto et al.**

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(54) **FRACTIONATED SOYBEAN PROTEIN MATERIAL, PROCESSED SOYBEAN SUITABLE FOR THE MATERIAL, AND PROCESSES FOR PRODUCTION OF THE SOYBEAN PROTEIN MATERIAL AND THE PROCESSED SOYBEAN**

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(58) **Field of Classification Search**  
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See application file for complete search history.

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(57) **ABSTRACT**

Disclosed is a process for fractionating soybean protein into 7S globulin, 11S globulin or a lipophilic protein at a high purity with good efficiency, which relates to a fractionation technique for soybean protein into proteins having characteristic properties (7S globulin, 11S globulin and a lipophilic protein) and which is a process practicable at a food industrial level. It is found that soybean protein can be fractionated into 7S globulin, 11S globulin or a lipophilic protein at a high purity with good efficiency by extracting soybean milk from processed soybean which has been subjected to a water-insolubilization treatment specific to a desired protein and fractionating the resulting soybean milk or soybean curd refuse into the desired protein.

**8 Claims, 3 Drawing Sheets**

